

The Oxford County Citizen.

VOLUME XXXII—NUMBER 38

BETHEL, MAINE, THURSDAY, JANUARY 6, 1927.

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TERVALE ROAD

spend Christmas here.

Caben and daughter

Mr. and Mrs. James

spent a day with

us last week.

and family and others

at Walter Valentine's

edge, who has been ill

with a bad cold, is

the house.

is home from the

School in Ithaca, N.Y.

weeks vacation.

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WILLIAM A. BRAGG

BETHEL AND VICINITY

FARM BUREAU HOLDS ANNUAL PLANNING MEETING

NEW COUNTY OFFICERS TAKE CHARGE

GLOVER—THURSTON

BETHEL BOY WINS STATE CHAMPIONSHIP POULTRY MANAGEMENT

Mr. William A. Bragg was found dead in his store Monday morning. He had been in poor health for a number of years but had been able to conduct his store on Church Street. Sunday morning he had a severe heart attack but he seemed to be better as the day progressed. Friends had spent most of the day and evening with him and had urged him to have a doctor, but in his characteristic way, he refused. He retired some time after nine o'clock and apparently went to sleep and passed on to the Higher Life without a struggle. A customer endeavored to get into the store Monday morning and not being able to arouse anyone went to the home of H. H. Hastings who went to the store. The door was forced and he pronounced death due to heart trouble. He died, as he had expressed a good many times, "If I am to die, let me die alone."

Mr. Bragg was born in Errol, N.H., the son of the late William W. and Mary Harper Bragg, and would have been 74 years of age if he had lived until Saturday, Jan. 8. He was married when a young man and one daughter was born to them who passed away several years ago.

Mr. Bragg lived in Errol for a number of years after his marriage where he was proprietor of the Umbagog House. About twenty-five years ago he entered the employ of the Grand Union Tea Company and for about twelve years he sold their products from a cart, throughout this section, making many friends who will be shocked to hear of his sudden death. About twelve years ago he opened a store on Church street in the old Bethel Creamery Co. building, where he has since been located, making his home in a room in the rear of the building.

He was a member of Bethel Lodge No. 97, F. & A. M., and for over fifty years he was a faithful and conscientious attendant upon its pleasures and sorrows. He was also a member of the Odd Fellows, Knights of Pythias and the Grange.

He is survived by a brother, L. G. Bragg, and a sister, Mrs. Alberta Isley, both of Errol.

The remains were taken to Errol Wednesday and the funeral was held from the church in the afternoon at two o'clock.

Interment was in the cemetery near the church.

BETHEL WOMAN HAS NARROW ESCAPE FROM SERIOUS INJURY

Mrs. Glenn Swan had a narrow escape from serious injury Tuesday afternoon when the horse she was driving became frightened and ran away. The horse ran down Main Street, the slight striking a telephone pole in front of the A. & P. store, throwing Mrs. Swan onto the cement steps. She was rendered unconscious in which condition she remained for more two hours, but at the present writing she is none the worse for her experience excepting for a bad shaking up and bruises.

GRANGE NEWS

ROUND MOUNTAIN GRANGE

Round Mountain Grange met in regular session Saturday, Jan. 1. A hearty meal dinner was served at noon by the ladies of the order. Owing to sickness there was not so large an attendance as usual. At 1:30 Worthy Master Kimball called meeting to order when the following officers were installed for the year 1927. Worthy Mr. Wardwell was installing officer, assisted by Supt. Harry Philbrick.

Master, Leon L. Kimball; Steward, Charles H. Morris; Chaplain, Helen Bruce; Treasurer, W. L. Beale; Secretary, Hazel M. Wardwell; Vice, Ruth D. Kimball; Patron, Doris Becker; Flores, Annie Jones.

Lady Aux't Standard, Lillis G. Stevens; Sister Rosal Wardwell was present for the day. Master gave a short talk on State Grange Meeting closed in form with 18 members in attendance.

BETHEL NATIONAL BANK

The Annual Meeting of the Stockholders of Bethel National Bank will be held in the banking room of said bank in Bethel, Maine, on Tuesday, January 11, 1927, at two o'clock in the afternoon for the purpose of electing directors for the ensuing year and the transaction of any business that may legally come before said meeting.

ELIJAH C. PARK, Cashier,

Bethel, Maine, Dec. 1, 1926.

About six inches of snow fell Tuesday night.

Mr. D. H. Spearin is confined to his home by illness.

Mrs. A. Verville was in Lewiston the first of the week.

Schools reopened Monday after a vacation of two weeks.

Mrs. Rose Eames of South Albany was in town Tuesday.

Miss L. M. Stearns is confined to her home by a severe cold.

Mrs. Laura Roberts of China is visiting relatives in town.

Mrs. C. W. Hall and Miss Harriet Merrill were in Lewiston, Tuesday.

Mr. Alton Carroll has returned from a visit with relatives in Houston, Me.

Mr. and Mrs. Charles Swan have returned to their work at La Louvre, Que.

Mr. and Mrs. J. P. Burts were weekend guests of their daughter in Gardiner.

Mr. and Mrs. H. A. Packard of Hermon were in town a few days last week.

Mrs. Ernest Day of Bryant Pond was a recent guest of her daughter, Mrs. Syllie Leclair.

Master Laurence Bartlett was the guest of S. G. Bean in Albany a few days last week.

Mrs. W. R. Chapman has returned to New York after spending the holidays at her home here.

Mr. Forest Stowell, a student at Farmington Normal School, was in town the last of the week.

Mr. and Mrs. H. F. Robertson are receiving congratulations on the birth of a son, Wednesday.

If you are interested in buying an excellent ebon skin read the ad in this issue of the Citizen.

Rev. Charles Eastonhouse has left town for about ten days visiting in Boston and New York.

Mr. Eugene Van is clerking in W. E. Wasserman's store while Mr. Wasserman is nursing a sore foot.

Mrs. Gertrude Hippgood and Mrs. Connell were recent guests of Miss Elizabeth Henn in Albany.

Mrs. Frank Wheeler of Shelburne, N.H., visited her sister, Mrs. H. P. Ayer, and family Saturday.

Mrs. Leroy Andrews accompanied her cousin, Miss Melitta Blake, to her home in Berlin, N.H., last week.

Masted Elwin Bergquist of Berlin, N.H., visited his grandparents, Mr. and Mrs. F. E. Danforth, last week.

Misses Fannie and Leonora Hodgdon, who have been visiting their sister, Mrs. W. J. Upon, returned to their home Monday.

About thirty guests from Bethel Inn enjoyed a great dinner at the new stage on the Peter Grover farm one day last week.

Mrs. E. P. Brown, Mrs. Lucian L. Whalen, Mrs. Carlo Fresco and Mr. Nathan Mason were among those who attended Parsons George at Norway, Tuesday.

Mrs. Evelyn Brinck has received her duties as teacher of the primary school at West Bethel after spending the vacation with her parents, Mr. and Mrs. Arthur Brinck.

Mrs. Ruth Gilkes, who has been visiting relatives and friends in Cambridge, Mass., for the past week, has returned and resumed her duties as teacher of West Bethel grammar school.

Died in Flushing, N.Y., Jan. 1, Miss Anna Hackett. She will be remembered by many in Bethel, of the previous generation. Fitted by nature for a better life in life she accepted him and went forward to the end of a long life a vision, at the last of the dread journey, in her eighty-first year, stout. Never complaining, ever willing to please, ever generous and radiating sunshine always, she endeared herself to every one. Her task was done, and well done, a successful life.—C. L.

The Farm Bureau held its annual planning meeting Thursday in Grange Hall. The local committee furnished a short program as follows:

Singing of old time songs

Piano and ukulele duets

Vocal duet

Eugenia Haseltine, Edna Benn

Miss Braden, Home Demonstration Agent, and Mr. Curtis, gave an illustrated talk on the subject, "Food Make a Difference." County Agent R. F. Thomas showed slides in some of the work done in the county, also club groups of boys and girls, one of which deserves special mention, the Hirnn group, composed of seven or eight members from one family. This is an unusual club, one of the girl members carrying off the State honors for the best essay on Better Bell Campaign this last fall.

After a bountiful dinner served by the women of the local farm bureau, the two divisions met, one in the upper hall, and the other in the dining room to make plans for the year's work.

In the men's division the program opened with a talk by R. S. Curtis on "Pine Forestry," with slides showing pine stands needing thinning, examples of proper cutting and pruning, trees injured by White Pine Blister Rust, factories using pine logs and articles manufactured from pine trees.

R. F. Thomas then took up the County extension program of work, speaking of club work of boys and girls.

It was voted to continue the club project in Bethel. After a brief talk on the crop project by Mr. Thomas, John Anderson of Bethel promised to plant a plot of alfalfa as a demonstration.

Under farm management Mr. Thomas spoke of farm accounts saying that 74% of those in Oxford County

start farm accounts completed them.

Under the subject of "Forestry," the planting of pine trees was taken up and thoroughly discussed. The officers for 1927 are as follows:

Chairman—Irving Wilcox

Line leaders—Herman Mason

Crop project leader—John Anderson

Dairy project leader—Elmer Stearns

Farm management—Evans Wilson

Club leader—Stephen Abbott

Sheriff—Frothingham, Andover

William T. Curtis, Jr., Dixfield

Ernest S. Bennett, Wilson's Mills

Albert E. Nelson, East Stoneham

M. F. Knight, North Waterford

Gideon Beauvert, Lovell

Willie L. Buck, Buckfield

John M. Harrington, Bethel

Frederick L. Batchelder, Fryeburg

There will be a timber estimating demonstration at which B. M. Hatch, owner of Orono will be present, also a pine tree thinning demonstration will be held at Herman Mason's, date to be announced later.

The women were called to order by the chairman, Mrs. Harry Hastings. The roll call showed eighteen members present. The report of the secretary and the annual report of the project leaders were read. Miss Braden, Home Demonstration Agent, gave an interesting talk explaining how the local farm bureau is a part of the United States Department of Agriculture, and how the different bureaus cooperate, and why it is necessary for project leaders to send in their reports, etc.

Miss Braden then presented the following subject for the coming year:

Feb. 26, "Square Meals for Health"

April 23, "McKinley"

May 6, "Home Furnishings and Kitchen Utensils"

June 23, "Technique of Clothing"

July 21, "Home Nursing"

Aug. 18, "Split Ash Chair Setting and Basketry"

Sept. 1, "Millinery"

Sept. 15, "Table Furnishings"

Sept. 22, "Christmas Decorations and Wedding Making"

December, Planning meeting

The following officers were elected:

Chairman—Mrs. Eva Hastings

Secretary—Mrs. Lotte Ivens

Planning project leader—Mrs. Jennie Mitchell

Millinery project leader—Mrs. Ada Dowell

Household Management—Miss Alice Willis

Publicity—Mrs. Mary Lapham

Miss Marcel Park returned to Washington, D. C., Monday. Her mother, Mrs. E. C. Park, accompanied her to Portland.

Taxes can be cut if the governing bodies and the voting people only want to cut them.

On Jan. 1, 1927, the newly elected officers in Oxford County took their respective offices, while others succeeded themselves. Among the new officers are the following:

Harvey E. Powers of South Paris will act as register of deeds for a term of four years.

William O. Frothingham of South Paris assumed the office of sheriff for a term of two years. He has served the county as sheriff two terms of two years in the past.

Harry M. Shaw of South Paris takes the place of George M. Atwood as County Treasurer. Mr. Atwood had served since 1889 with the exception of two years and retires after a faithful performance of the duties of that office. Mr. Shaw is elected for a term of four years.

William J. Flanagan of Rumford will serve as County Auditor to succeed If. W. Hastings of Fryeburg.

Willis W. Waite of Dixfield succeeds Walter L. Morse of Rumford as County Commissioner.

Donald H. Partridge of Norway begins a third term of four years as elector of courts.

Miss Abby T. Andrews of Fryeburg enters upon her second term as register of deeds in the Western District.

Sheriff Frothingham has appointed the following deputies:

Fred E. Wheeler of Bethel, Jailer.

William L. Frothingham, No. Paris, Sheriff.

Walter Wood, Oxford.

E. J. Roderick, Rumford.

Allen J. Reed, Rumford.

RADIO

Radio Vision Era Fast Approaching

Secret Cell Proves to Be Big Step Forward in Television Art.

Television—"seeing what is happening at a distance in the same instant as it happens"—is no longer in its early experimental stage, according to an article in Radio Broadcast Magazine. Preparation has already been made in England for the commercial production of televisions (instruments for the reception of moving pictures), and J. L. Baird, the inventor of what is likely to be a highly successful system of television, is already transmitting his television impulses between two points in the London area.

About this man Baird, there is much to say. After the war, he went into business with a patent stock he had invented, designed to keep out the damp. Being a deplorable, he knew well that his stock project was no little one, for stringent measures were necessary to keep out the eternal characteristic of his native moors. Nor was his estimate incorrect. Money was plentiful, but just as matters looked rosy for him, he was forced to retire from business on account of ill health.

Throughout the days of his business life, Baird had one hobby—scientific research, and to this he turned when he became inactive in business. As far back as 1912 he had devised a system for television and, taking up the threads where he had left off, it was in a remarkably short time that he was able to transmit shadowgraphs. That is, by interposing an opaque object between a source of strong light and a selenium cell, he was able to transmit to the distant receiver, and reproduce on a screen, a shadowy outline of the object at the transmitting end.

Shadowgraphs Not Televising.

No, as yet, but shadowgraphs are not televising. Baird soon found, like so many other investigators, in various countries that successful television is much more difficult thing. In the case of television, it is not enough to send mere outlines of the object to be transmitted. Not only the exterior, but also all the details and gradations of light and shade, together with a lifelike reproduction of all movements, must be transmitted and received. To achieve this, the arrangement of scene and light source must be reversed. That is to say, the light instead of abiding on the light sensitive cell, must abide on the scene, and, under these conditions, the amount of light which actually reaches the cell is that amount which is reflected from the scene. Baird found that the amount of light reflected from the human face is of the order of one candle power only, and when the image of the face is broken up into many small parts for transmission purposes, it will readily be realized that the amount of light which actually falls on the light sensitive cell

SIMPLICITY OF RADIO

By POWEL CROSLEY, JR.

THE BROADCASTING EQUIPMENT

The first place of appearance that we see when visiting a broadcasting studio is the transmitter. This apparatus, making device it really does no more than an especially designed and highly sensitive telephone transmitter, such as one takes into when one carries on a conversation over the telephone. The transmitter will itself be hung by springs fastened to a silverware case, to protect it from shocks and jars, and what can goes, therefore, as nearly the case, the little telephone being suspended inside it.

The second waves in the studio are picked up by microphones and carried as telephone current over regular telephone lines to the broadcasting station. Back at the studio and the station apparatus—consisting of radiators, coils and other equipment—are connected to the lines to strengthen the telephone currents.

At the station, magnified telephone equipment is provided for generating alternating electrical currents of high frequency. These currents are not any more complicated, and not nearly so massive, as that of the ordinary electric power plant. The currents generated by the power plant are used to send messages, and then to the other, just like the electric current in your light line. They are different from the light current in that they fluctuate, vibrate, or change their direction of flow, many times per second.

To Make a Cage Aerial

A cage aerial consists of several wires, set or slightly arranged around loops, which may be from six inches to a foot or more in diameter. These wires are contained in the basket, which is smaller in circumference than the main platform.

ALLAYS FEAR OF QUAKE INCREASE

Director of Georgetown "U" Replies to Inquirers

Washington.—The earth is not shaking any more than it used to, but people are noticing it more.

This is the answer of Director Ton-

the of the Georgetown university ob-

servatory to the flood of inquiries

reaching him as to whether earth-

quakes are increasing in number and

frequency.

Because of the precision of instru-

maments which record tremors, the pub-

lic is informed constantly through

their newspapers of disturbances of

the earth's crust in all parts of the

globe. The lay belief that the shocks

are becoming close together is a re-

sult of this publicity.

"The layman, unscientifically interested

in the restlessness of the earth's crust,

should know the truth," says Doctor

Toudouf. "The problem of computing

earthquake frequency was first sci-

entifically undertaken by Count de

Montessus de Ballore, one-time director

of the seismological observatory of

the government of Chile.

"Astronomers still discuss their ori-

gin, but all admit that the aerolites

are the remnants of comets. Between

the shooting stars, which weigh hardly

a centigram, and the aerolites,

which may weigh several tons, there

would be perfect identity, if they were

of the same weight.

Dangers Are Exaggerated.

"Formerly people attributed to these

bodies all sorts of terrors. But today

we possess better information about

them and are in a position to say that,

the dangers from a fall of meteors are

greatly exaggerated.

"Ought we to fear a general hor-

rorism? I don't think so. The in-

terplanetary spaces are being emptied

more and more of the materials which

contributed to the formation of the

sun and the planets, and there is no

reason in nature to foresee a terrifying

recurrence of meteors. Undoubtedly

certain years, like 1908, 1914 and 1923,

show incontestable maxima. But

year in and year out our planet re-

ceives on an average only 37,000 tons

of foreign material.

"That is very little compared with

the total mass of the globe—so little

that at such a rate it would take 400,

000,000 years to accumulate a layer

one centimeter thick over the entire

surface of the earth.

"At this rate the length of the day

would be increased hardly a thou-

sandth of a second in a million years.

We have plenty of time to see what

will happen, and the aerolites will

hardly damage our older cities.

"Every year we notice, also, a re-

turn of warmth with St. Martin's sum-

mer, which arrives in November, and

some subtle scientists have concluded

that this phenomenon of warming up

should be attributed to the big swarm

of shooting stars, known under the

name of Leonides, through which the

earth passes at this period.

"Heat Theory Is Denied.

"There is an admirable piece of fool-

ishness which will be passed out again

this year if the autumn continues to

be normal.

"Let us suppose, however, that at

the moment of the November shower

there falls on the earth one hundred

tons of meteors every day, which is a

very high maximum. Do you know

what amount of heat would de-

velop at the end of a year for each

square meter of the earth's surface?

Exactly what the sun sends us in a

tenth of a second. You see that a lit-

tle figuring often prevents people from

saying foolish things.

"But there is another consideration.

If one dog days during St. Martin's

summer were due to encountering me-

teor swarms, the phenomenon would

occur everywhere on the globe. Now,

all experienced meteorologists will tell

you that St. Martin's summer is limi-

ted to certain countries and is not en-

countered everywhere on the earth's sur-

face.

"The question is thus pretty well

cleared up. Apart from being struck

on the head by a meteor, which is an

extremely rare occurrence, we can re-

assure ourselves as to the future

which the shooting stars and the

meteors have in store for our planet."

Mail Pilot Earnings

as High as \$9,000 Yearly

Washington.—The lure of flying

has its monetary reward, at least

for the steamship pilot.

The aviator postman receives an

annual salary of between \$4,000 and

\$9,000. The high pay, plus the desire

for excitement of flying, recently

caused two bold superintendents of

the service to desert ground jobs and

return to piloting. Both now fly reg-
ular mail routes.

The mail pilot receives a base pay

of between \$2,000 and \$3,000, depend-

ing on length of service, and is paid in

addition by the miles for flying ser-

vice.

For daylight flying he receives a

flat rate between Cleveland and

Chester, 6 cents between Cheyenne and

Reno, and 7 cents between New York and Cleveland, and between Reno and San Francisco. For night flying the mileage scale is doubled.

The hazards of mail piloting are

held by postal officials to justify the

pay.

Begging Pays

Philadelphia.—A wheelchair beggar

has been found to have a bank ac-

count of \$15,000, an automobile and

real estate, and to be paying \$1 a day

at a hotel.

Quilt Tickling

Toronto.—Many adults are stamp-

ers because mothers tickle baby's

toes to bring a cheerful smile, ac-

cording to Dr. W. T. Blatt.

37,000 TONS ADDED TO EARTH YEARLY

French Scientist Says Shooting Stars Not Dangerous.

New York.—An attempt to rob

Queen Marie was disclosed by police

detectives.

CITY DIRECTORY

Invitation is extended to
those belonging to any of these
clubs to visit meetings when

LODGE, No. 97, F. & A.
Masonic Hall the second
evening of every month.
W. M.; Fred B. Merri-

CHAPTER, No. 102, O. E.
Masonic Hall the first
evening of every month.
Phillbrook, W. M.; Mrs.

Den Kerckhoven, Sec.

CAM LODGE, No. 31, I. O.
in their hall every Fri-

A. S. Silver, N. G.; D.

Secretary.

REBEKAH LODGE, No.

meets in Odd Fellows'

and third Monday eve-

month. Mrs. Alice Lit-

G.; Miss Olive Austin,

LODGE, No. 22, K. of

Grange Hall the first and

last days of each month.
H. C.

N. C. Machla, K. of

TEMPLE, No. 68.

STERS, meets the sec-

ond Wednesday evenings

at Grange Hall. Mrs.

ell, M. E. C.; Mrs. Hea-

M. of R. and C.

POST, No. 84, G. A. R.

Fellows' Hall the sec-

ond Thursday of each

Hutchinson, Command-

and Adjutant; L. N.

V. R. C. No. 36, meets

Hall the second and

third day evenings of each

Little Inman, President;

urbank, Secretary.

A. MUNDT POST, No.

AN LEGION, meets the

fourth Tuesday of each

rooms. J. M. Harring-

ton; Lloyd Luxton, Ad-

EDWARDS CAMP, NO.

meets first and third

each month in the Le-

Perry Lapham, Com-

L. Brown, Secretary.

GRANGE, No. 56, P. of

the hall the first and

last evenings of each

W. Merrill, M.; Eva W.

retary.

ers' Association, Meet-

day of each month at

ool during school year.

wendell Godwin; Sec-

Jugene Vandekerkho-

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C. BRYANT

ret. Bethel, Maine

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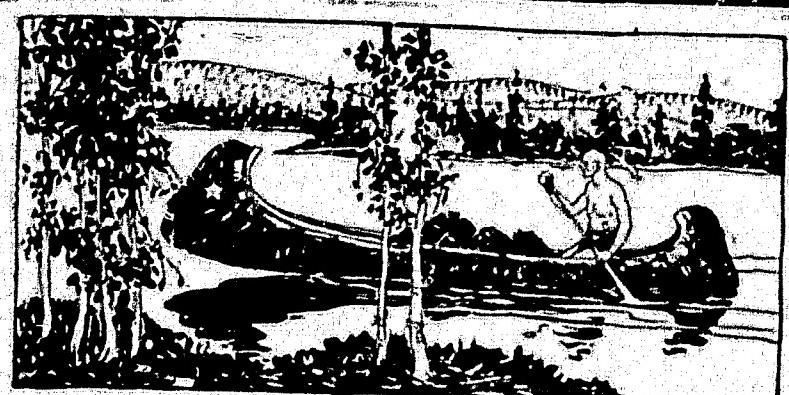
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Tel. 22-8

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Fortunes

in the advertising
this paper.
're selling her now,
AT IS IT?
ll sell it for you.

pe, 1910, by W. H. Miller



The DOOM TRAIL

by ARTHUR D. HOWDEN SMITH

AUTHOR OF PORTO BELLO GOLD ETC.

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PRECEDING CHAPTERS

Harry Ormerod, long proscribed traitor to King George as a traitor, was born in London, rescues Alber Juggins from a band of assassins. Juggins proves to be the grandson of a former steward of Ormerod's father, to whom Juggins had been indebted. Ormerod tells Juggins he has abandoned the Stuart cause. Juggins informs Ormerod of a Jacobite plot in the American colonies to weaken England by attacking French interests. At its head is Andrew Murray, Scotman, and a Frenchman, De Veulle, deadly enemy of Ormerod. The two are in London furthering their schemes. Anticipating the plot, early return to America. Juggins arranges for Ormerod to go there, writes to Governor Burnet, friend of Juggins, and work to foil Murray. Disguised as Juggins' servant, Ormerod arranges to take passage to America.

CHAPTER III—Continued

"Why, for the right to grow and to flourish, a war for trade. At other times, mark you, nations clash over questions of honor or territory. So their statesmen say. Actually there is a question of trade or mercantilism at the bottom of every war that has been fought since the world began. Today we are fighting with France for control of the trade of the Atlantic—and control of the Atlantic means control of the Western Plantations, America. We are fighting Master Harry, with laws and tariffs and manufacturing skill and shipping instead of with men and deadly weapons."

"The country which wins the trade will control over the greatest number of savages. And the country which is so placed, especially if it be England, will win the military struggle which some day will have to be fought for dominion in America. So I would have you feel yourself a soldier, a general of trade, sent out upon a venture of great danger and importance. It may be, Master Harry, that you carry on your shoulders the future of England and of nations yet unborn."

"All that I can, I will do!" I exclaimed.

"Good, I cannot ask more." He clasped my hand in a wringing grip. "Good luck to you, lad, and write as occasion serves."

He went over the side with his lips pursed as I to whistle and a look of doleful pleasure on his face. I him, too, as it happened, was never to see again. In fact, I wonder whether I should not have leaped over the vessel's side at that moment had I realized how complete was to be the severance of my life from all that I had known before.

By the cabin entrance under the poop I found the seaman who had collected my scanty baggage. "Where do you berth?" he asked me, pausing at the foot of the ladder-stair.

"With the second mate." He opened the door on the right-hand, or starboard, side, revealing a space so tiny that I marvelled how two men could force themselves into it at once. Two short, shallow bunks occupied two-thirds of its area.

"Do all the passengers lodge after?" I asked him carefully as I stepped into the hold.

"All save the negro; he is to sleep in the galley behind the companion way."

When he had gone I curled up in the lower bunk, which the second mate obviously had surrendered to me. At last I must have dozed, for I was awakened suddenly by the strangest of sounds—a woman's voice singing. It was a song I had never heard before, with a Scots accent to the words and a wonderful lilting melody that was somehow very sad and all the while it was pretending to merriment.

I rose from my bunk, and, stealing to the door, set it open, so that I might hear the better. I was so interested in the song and the singer's voice that I forgot even to watch the door of the cabin next to mine where she was singing. And Juggins to my surprise when the singer's door swing open and she stepped into the passage, almost at my side.

Her surprise, as was but natural, was greater than mine. So we stood there a moment within a long yard of each other, gazing mutely into each other's eyes. Her face, however white in the dim light that came through the companionway, had a sweetness of expression that belied the proud carriage of her head and an air of hauteur such as I had seen about the great ladies of King Louis' court. Her hair was black and all blown in little wisps that curled at her forehead and neck. Her eyes were dark, too.

"I heard you singing," I said. She turned and made to re-enter her



"WELL ENOUGH, SIR.
I ANSWERED
SULLENLY.

Juggins, and I had a feeling of reluctance at practicing deceit upon this girl at our first meeting. But she saved me from my quandary.

"You will not be what you seem, sir," she said gravely. "That I can see, and perhaps you will not think me indiscreet if I say so much."

"It's true," I assented eagerly. "Indeed—"

"But you will be meeting my—she hesitated ever so little—"my father presently, no doubt, and he will make us known to one another. Now I must go on deck."

And she walked by me with a faint wistful of skirts that sounded like an echo of far-off fairy music.

"Her father! Who could he be? And then realization smote me.

Plainly, she could not be De Veulle's daughter—not Captain Abbot's. She was Murray's."

Murray's daughter! I rebelled against that way, but I could not. It ought not to be. What right had he to a daughter—and such a maid as this? Twas absurd! Manifestly absurd!

She regarded me gravely, evidently puzzled by the incongruousness of my voice and my plowboy garments.

"You are never Scots, sir?" she said finally.

"No, but I know Scotland."

A light dawned in her eyes with the words.

"Ah, then you will be knowing the song that I sang! 'Lochaber No More' is called, and a bitter lament of exiles out of their own homeland."

"No, I never heard it before—but I have a brother buried on a hillside far north of Lochaber, in the Clan Donald country."

The sorrow that came into her face was beautiful to see. None but a person

of taste could have sympathy for such a

person as this girl.

"I am always hanging on my words."

"There are enough of them to make quite a hangout."

"Considerate Candor

"If you will marry me," said the persistent suitor, "you will make me happy."

The question, designed to catch my simple mentality unawares, gave me considerable amusement.

"Oh, ay!" I muttered.

"We have been rivals in our ventures, but you doubtless know," continued Murray.

"But he doesn't take it seriously, sir," I assured him gravely.

"Eh? What's that?"

"He laughs about it, sir."

And I giggled at his similitude. After a moment's inspection of my countenance he seemed constrained to accept the remark as witnessless innocence, for a glint of humor appeared in his eyes.

"Laughs, does he? Zooks, I might have known it. He is a merry soul, Robert Juggins, and I should like to see him fooling a morris to a right merry tune. Mayhap we shall see it some day. Who knows?" I repeated vacantly.

"And you are to cast your fortunes in America, lad? You may count upon my good offices in New York, Father."

"I would be glad to do a favor if I can, for Robert Juggins' nephew—or did you say cousin?"

"I am—"

But he saved me from the lie.

"Ah, here is come one of our fellow passengers," he interrupted.

I turned to see De Veulle approach.

"It's a French gentleman," pursued Murray, bent upon winning my confidence with his easy manners and sly tongue. "On his way to Canada. He, chevalier, met a young countryman of mine, Master Juggins—the Chevalier de Veulle."

At unthinking, De Veulle made a slight bow, a look of indifferent disdain on his face at sight of my plump figure. The disguise was good and I hoped I might cozy him for a time at least. But no man forgets another who has toyed with his life and his indifference was dissipated the instant his eyes met mine.

"Juggins!" he exclaimed in bewilderment. "Pardon! It's Harry Ormerod, the Jacobite refugee!"

Murray snatched his fingers to Tom the negro, who had been a silent listener to our conversation. In an instant he stood beside us.

"Is this the man who came with Master Juggins to the hearing before the lords of trade?" snapped Murray.

"He is, man, massa."

"You are sure?"

"Yes, massa."

Ormerod is to be brought to a realization of the treachery of which a man of "honor" fed by overweening ambition, can be capable.

THURSDAY, JANUARY 6, 1927.

THE OXFORD COUNTY CITIZEN

Page Five

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COLLECTOR'S ADVERTISEMENT OF SALE OF LANDS OF RESIDENT OWNERS.

STATE OF MAINE.

Unpaid taxes on lands situated in the Town of Bethel, in the County of Oxford, for the year 1926.

The following list of taxes on real estate of resident owners in the Town of Bethel, aforesaid, for the year 1926, committed to me for collection for said Town on the 24th day of April, 1926, remain unpaid; and notice is hereby given that if said taxes with interest and charges are not previously paid, so much of the real estate taxed as is sufficient to pay the amount due therefor, including interest and charges, will be sold without further notice at public auction at Odeon Hall, in said Town, on the first Monday in February, 1927, at nine o'clock A. M.

Name of Owner	Description of Property	Tax and Charge
Blake, Herbert O.	Homestead Farm,	\$61.50
	Land by road,	\$16.20
	Part of Cummings Farm,	\$20.00
	Homestead Farm,	\$3.85
	Homestead, Milton Road,	\$6.70
	Homestead Farm,	\$13.50
	Wood Lot,	\$23.40
	Lot and Barn,	\$12.40
	D. Philbrick Field,	\$37.10
	Barn and Intervale,	\$41.40
	Homestead Farm,	\$20.00
		\$12.40
Brooks, Geo. E.	Homestead Farm,	\$36.80
Cole, Nelson	Homestead Farm,	\$23.50
Cough, Robert	Part Robinson Land	\$12.40
Hobbs, Mrs. A. C.	Part Cross Land,	\$12.40
Kendall, Warner	Homestead Farm,	\$25.20
Littlefield, Horne	Mitchell Lot and Hall,	\$25.50
Mason, Ernest	Bean Homestead,	\$23.50
Heirs of Swicker, Geo. W.	Homestead Farm,	\$35.20
Merrill, Mrs. C. C.		
Mills, G. B.	Homestead Farm,	\$16.00
Newton, Sherman	Homestead Farm,	\$16.00
Osgood, Geo.	Homestead Farm,	\$22.50
Heirs of Scribner, Carrie	Homestead Farm,	\$16.00
Tyler, Ben S.	Homestead Farm,	\$22.50
Vashaw, Sadie	Cross Land,	\$14.40
Vashaw, Mrs. Mike	Homestead Farm,	\$23.70
Verrill, Fred C.	Homestead Farm,	\$46.00
December 21, 1926.		

TAX COLLECTOR OF THE TOWN OF BETHEL.

COLLECTOR'S ADVERTISEMENT OF SALE OF LANDS OF NON-RESIDENT OWNERS.

STATE OF MAINE.

Unpaid taxes on lands situated in the Town of Bethel, in the County of Oxford, for the year 1926.

The following list of taxes on real estate of non-resident owners in the Town of Bethel, aforesaid, for the year 1926, committed to me for collection for said Town on the 24th day of April, 1926, remain unpaid; and notice is hereby given that if said taxes with interest and charges are not previously paid, so much of the real estate taxed as is sufficient to pay the amount due therefor, including interest and charges, will be sold without further notice at public auction at Odeon Hall, in said Town, on the first Monday in February, 1927, at nine o'clock A. M.

Name of Owner	Description of Property	Tax and Charge
Day, Chas.	Homestead Farm,	\$28.00
Egg Brothers,	Holt Lot,	\$154.00
	L. A. Hall Timber Lot,	\$59.00
	I. Wilson Land,	\$13.40
	Sampson's Lot,	\$32.40
	W. C. Chapman Lot,	\$10.00
	L. P. Holt Lot,	\$13.40
	Maxon Land,	\$40.00
Stahl, A. M.	LESLIE E. DAVIS.	
December 21, 1926.		

TAX COLLECTOR OF THE TOWN OF BETHEL.

COLLECTOR'S ADVERTISEMENT OF SALE OF LANDS OF NON-RESIDENT OWNERS.

STATE OF MAINE.

Unpaid taxes on lands situated in the Town of Upton, in the County of Oxford, for the year 1926.

The following list of taxes on real estate of non-resident owners in the Town of Upton, aforesaid, for the year 1926, committed to me for collection for said town on the 1st day of July, 1926, remain unpaid; and notice is hereby given that if said taxes with interest and charges are not previously paid, so much of the real estate taxed as is sufficient to pay the amount due therefor, including interest and charges, will be sold without further notice at public auction at School House in said Town, on the first Monday in February, 1927, at nine o'clock A. M.

Name of Owner	Description of Property	Tax and Charge
Amey, Harry	One undivided half of Lot 2, Range 6,	
	known as the Conlin Farm or L. A.	
	Poller Land, 85 acres.	\$27.00
	ENOCH ARBOTT.	
	Volunteer of Taxes, Town of Upton	

December 20, 1926.

COLLECTOR'S ADVERTISEMENT OF SALE OF LANDS OF NON-RESIDENT OWNERS.

STATE OF MAINE.

Unpaid taxes on lands situated in the Town of Newry, in the County of Oxford, for the year 1926.

The following list of taxes on real estate of non-resident owners in the Town of Newry, aforesaid, for the year 1926, committed to me for collection for said town on the 16th day of June, 1926, remain unpaid; and notice is hereby given that if said taxes with interest and charges are not previously paid, so much of the real estate taxed as is sufficient to pay the amount due therefor, including interest and charges, will be sold without further notice at public auction at Grange Hall in said Town, on the first Monday in February, 1927, at nine o'clock A. M.

Name of Owner	Description of Property	Tax and Charge
Egg Brothers,	Wild Land bought of Dunton Lumber Co., 3000 acres.	\$604.80
	Wild Land, 1220 acres.	\$520.00
Weller, Fannie, Heirs of Weller, Fannie, Heirs of Homestead Farm, 100 acres,	Lot 1, Range 14, 70 acres,	
	Lot 2, Range 14, 100 acres,	
	Lot 3, Range 14, 100 acres,	
	Lot 4, Range 14, 50 acres,	
	SUSAN E. WRIGHT.	
December 21, 1926.		

TAX COLLECTOR OF TAXES, TOWN OF NEWRY.

COLLECTOR'S ADVERTISEMENT OF SALE OF LANDS OF NON-RESIDENT OWNERS.

STATE OF MAINE.

Unpaid taxes on lands situated in the Bethel Village Corporation, in the Town of Bethel, in the County of Oxford, for the year 1926.

The following list of taxes on real estate of non-resident owners in the Bethel Village Corporation in the Town of Bethel, aforesaid, for the year 1926, committed to me for collection for said Corporation on the 1st day of June, 1926, remain unpaid; and notice is hereby given that if said taxes with interest and charges are not previously paid, so much of the real estate taxed as is sufficient and necessary to pay the amount due therefor, including interest and charges, will be sold at public auction at Corporation Building in said Corporation, on the first Monday in February, 1927, at nine o'clock A. M.

Name of Owner	Description of Property	Tax and Charge
Whittemore, Belle	Harris Lot,	\$27.00
	Fife Lot,	\$7.00
	Richard, Mill Hill,	\$10.00
DAVID M. TORRIS,		
	Tax Collector, Bethel Village Corporation.	
December 21, 1926.		

COLLECTOR'S ADVERTISEMENT OF SALE OF LANDS OF NON-RESIDENT OWNERS.

STATE OF MAINE.

Unpaid taxes on lands situated in the Town of Albany, in the County of Oxford, for the year 1926.

The following list of taxes on real estate of non-resident owners in the Town of Albany, aforesaid, for the year 1926, committed to me for collection for said Town on the 15th day of June, 1926, remain unpaid; and notice is hereby given that if said taxes with interest and charges are not previously paid, so much of the real estate taxed as is sufficient to pay the amount due therefor, including interest and charges, will be sold without further notice at public auction at Town House in said Town, on the first Monday in February, 1927, at nine o'clock A. M.

Name of Owner	Description of Property	Tax and Charges
Bird, W. W.	Lot 9, Range 7, 55 acres, valued \$300.00,	\$24.67
Willard, R. F.	Lot 8, Range 5, 14 acres, valued \$100.00,	
	Lot 9, Range 6, 18 acres, valued \$200.00,	
	Lot 10, Range 4, 40 acres, valued \$200.00,	
	Lot 9, Range 5, 80 acres, valued \$160.00,	
	Lot 7, Range 7, 78 acres, valued \$1,300.00,	
	W. L. BECKLER,	
December 23, 1926.		

Collector of Taxes Town of Albany.

Start the new year right
by opening a bank account.

PARIS TRUST CO.
SOUTH PARIS BUCKFIELD

MAINE

A Question with only One Answer

Why not have that work on your car
done this winter?

You KNOW that when the robins sing again, and
the driving fever sets in, that a wait while your car is
being made ready will annoy you. The answer is this:

Call us up NOW and we will
see that your car is ready when
you want it, with all work guar-
anteed, at a reasonable price.

BENSON & GIBBS
Mechanic St., BETHEL, MAINE

Tel. 19-12

For Sale

"The Best Raccoon Skin I Have Ever
Seen"



After Coasting

The tug uphill and the keen winter air sharpens appetites. Have ready for them some hot Monarch Cocoa and Monarch Toffee Peanut Butter sandwich. This is a delicious and satisfying lunch you can prepare.

MONARCH
Quality for 70 Years

Monarch is the only nationally advertised brand of coffee and chocolate sold exclusively through the independent grocers of the United States.

REID, MURDOCH & CO.,
Established 1852
Chicago Pittsburgh New York
Boston Los Angeles Tampa

New and
More Delicious
Desserts

Makes them at home with all the ease
and assurance of a professional chef.

HIP-O-LITE
RECIPE BOOK
FREE

Mostly it's blanched and halved almonds, place in an omelet pan with butter, stir until well coated with the butter, using a tablespoonful, then pour in an omelet mixture using four eggs. Cook as usual, fold and roll onto a hot platter and pour over a hot maple sauce. Serve at once. The nuts will be nicely browned if they are quickly coated with butter, before the omelet is put in a hot oven.

Almond Omelet.—Take half a cupful of blanched and halved almonds, place in an omelet pan with butter, stir until well coated with the butter, using a tablespoonful, then pour in an omelet mixture using four eggs. Cook as usual, fold and roll onto a hot platter and pour over a hot maple sauce. Serve at once. The nuts will be nicely browned if they are quickly coated with butter, before the omelet is put in a hot oven.

A Few Good Desserts.

To avoid monotony in dessert making, the following may be used:

Butterscotch Pudding.

Melt one cupful of brown sugar and two tablespoonsfuls of butter, until brown but not burned, pour over the mixture two cupfuls of boiling milk and simmer until the sugar is dissolved. Meanwhile soak a thick slice of bread in cold water until soft, press all the water out of it, add the yolk of two eggs, a pinch of salt and a teaspoonful of vanilla. Pour into a well buttered baking dish and bake in a pan of water for forty-five minutes. Beat the whites of the eggs until stiff, add two tablespoonsfuls of powdered sugar and the juice of half a lemon; beat again, spread over the pudding and brown in a moderate oven. Serve hot or cold.

Baked Apple Tart.—Cook apples until tender in syrup, but not soft enough to lose their shape. Roll out rich pastry cut into squares large enough to wrap an apple. Brush the tops with water and dredge with sugar. Bake until well browned. Serve with a spoonful of hard sauce pipped on the top of each. Pass the syrup that was left, also.

Graham Pudding.—Cream one-fourth of a cupful of butter, add one-half cupful of molasses, the same of milk, one egg, one and one-half cupfuls of graham flour, one-half teaspoonful of soda, one teaspoonful of salt, and one cupful of raisins. Mix and steam in a buttered mold two and one-half hours. Serve with a sweet sauce.

Caramel Pudding.—Boil together one cupful of brown sugar and one-half cupful of water until it boils. Dissolve one-fourth of a box of gelatin in enough water to cover, add to the syrup, then when cool fold in three beaten egg whites and pour into cups to cook. The white comes to the top and the brown goes to the bottom. Serve with a custard made from the egg yolks, two cupfuls of milk, sugar and cinnamon.

Baked Savory Eggs.—Cook as many eggs in the shell as there are people to serve. Prepare the same number of pieces of toast, butter slightly and arrange in a dish to be served. Cut the eggs into halves lengthwise and remove the yolks. Put two halves on each piece of toast. Have ready a small amount of creamed tongue or chicken, mix with the egg yolks, add a little softened butter, salt and pepper to taste. Pipe the stuffing on each egg white, making it round up in a little mound; sprinkle with buttered cracker and set in a quick oven to brown the cracks. Have ready a ring of bacon rinds or a thickened, sauced tomato sauce. When the eggs are hot pour the hot sauce around the eggs but not over them. Serve at once.

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One Certain Thing

There is nothing certain in the world, except that when you start to realize things are not going your way, you are going to spend it in something else.

—Lester North Star Telegram.

Flourishing business values of cities.

Colds Fever Grippe
Go Stop them today
Now there's something all the doctors and
dentists in the country and the world have
been waiting for! The new Colds Fever
Grippe Remedy! It's the only one that
will stop them in their tracks! And it's
the only one that will stop them in their
tracks! And it's the only one that will stop
them in their tracks!

Price \$1.00 per bottle.

CASCARA QUININE

Cat and Dog Remedy with powder.

W. H. U. BOSTON, NO. 2-1827.

Nellie Maxwell

The KITCHEN CABINET

1922, Western Newspaper Union.

Make yourselves nests of pleasant thoughts, bright fancies, noble histories, faithful sayings, treasure houses of precious and useful thoughts, which can gain a future, pain away from us—houses built without hands, for our souls to live in. —John Ruskin.

FOOD FOR THE FAMILY

Good bread is one of the first essentials in planning a menu. The following will be kind, one will like to serve occasionally:

Oatmeal Bread.

Pour two cupfuls of scalded milk over one cupful of rolled oats; milk and water may be used. Add a teaspoonful of salt, one tablespoonful of shortening and when lukewarm add one-third of a yeast cake, softened in half a cupful of water. Add wheat flour to make a dough to knead from five to ten minutes. Return to the mixing bowl, cover, let rise until double its bulk. Shape into loaves and when light bake one hour. About five cupfuls of flour are required for this amount.

Nut Bread.—Take one cupful of millet, one-half cupful of sugar, one egg, three-fourths of a cupful of walnuts, two and one-half cupfuls of flour, three teaspoonsfuls of baking powder and one-fourth teaspoonful of salt. Mix as usual and bake in a one-loaf bread pan forty-five minutes.

Coffee Cake.—Take five cupfuls of light bread sponge, three eggs, one cupful of raisins, one-half cupful of sugar, one teaspoonful of cinnamon, three-fourths cupful of shortening. Warm the shortening, add the beaten eggs, stir into the sponge, add flour until too stiff to stir. Set to rise until light. Mix sugar and cinnamon and spread the top of the cake with butter before sprinkling with the cinnamon and sugar. Bake twenty minutes or more in a hot oven.

Almond Omelet.—Take half a cupful of blanched and halved almonds, place in an omelet pan with butter, stir until well coated with the butter, using a tablespoonful, then pour in an omelet mixture using four eggs. Cook as usual, fold and roll onto a hot platter and pour over a hot maple sauce. Serve at once. The nuts will be nicely browned if they are quickly coated with butter, before the omelet is put in a hot oven.

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FLORIDA TRIES TO UNSCRAMBLE TITLES

Courts Are Swamped by Real Estate Cases.

STIMULANT THE KIDNEYS
for Generations.
V. Ferguson, Hingham,
I suffered from kidney
years. Had incessant
trouble. Nearly died
time while in Vane-
ceme if by a persistent
ills. I have the highest
"D." Buy box today,
our drug store or the
Co., 700 Main St.

MAY'S POWDERS FOR MANY CHILDREN

mothers have found Sweet Powders an excellent for children complain-
colds, fevers, rheumatis-
troubles and other
and excellent results are
use. They break
regulate the bowels.
recommended by Mothers
Said by Druggists
in package FIVE, Ad-
ray Co., La Roy, N. Y.

nish Pimples By Using Cuticura Soap to Cleanse the Shaving Stick.

Opportunity
England agents have good
chance to handle. Dr. C. J. C. uses this formula in
his total line of
medicine Company
Boston, Mass.

We Knew

breve, and his grand-
discussing a probable
Nicholas.

I ask him to bring a
that daddy can use.
other.

not one of them," Bob
inform her.

ASKUL

game for the ex-
Entertaining, educational
while listening to
drop in. Sent out
proprietor to sug-
say thru to introduce
quality. Write for
Game Co., Box 600,

Judged Them

show in Kansas
was an old, well-
achelor and the first
years of married life
what it was to run
town's editor rises to
what are the require-
to be the Judge of
Copper's Weekly.

BAYER" ASPIRIN

Without Fear If You

Buy "Bayer Cross."

you see the name
or on tablets you

the genuine Bayer

safe by millions and

years for 20 years.

then you buy Aspirin

more dangerous. Ad-

to Sell It!

you want all in the

couldn't mind buying

it wasn't so old. You

your house for next

been used only &

BUTTER COLOR

vegetable butter color

for 10 years. Deter-
rent stores sell bottles

or 35 cents. Ad.

"me" is an invi-
ted see me, sometime.

Relief

BELLANS
for
INDIGESTION
PILLS

6 BELLANS
Hot water
Sure Relief

L-ANS
DIGESTION

SUPPER FROM

HMA?

Washington.—The army is doing

business on a cash basis, virtually all

the bills being paid monthly, a final

report of the military service re-

vised.

Rail Revenue Drops

London.—Revenue of the four great

ways of England decreased by

£10,000 during the six months of

coal stoppage.

WELL MAKES DESERT SPOT INTO GARDEN

Is the Lowest Depression in All America.

Plant, Fla.—Unscrambling the tangled financial and property title mess that developed in the "Blender" period a year ago, in the refinancing and holding period a few months later and the deferred payment default period of the last ten months, now is occupying practically the whole time of the courts and county tribunals in Florida, writes Putney Knight in the Chicago Tribune.

Solid pages of "service by publication" summonses in foreclosure proceedings are appearing in daily and weekly newspapers, in spite of the fact that a general policy had been adopted by the more substantial development concerns to extend time on deferred payments for lands for a year or two at least.

Real Estate Tangles.
Most of the actions now being instituted are not exactly what they appear to be on the face of the title, attorneys say. Complainants in a great majority of cases appear as the minor firms and corporations which sprung up at the height of the boom and sprang out when the boom subsided. They left commitments to pay for tracts of land used for subdivision on one hand, and deferred payment contracts of buyers on the other. Now the original owners of the tracts are trying to clear up titles to their property.

Suits are started against lot buyers to foreclose because of defaulted payments in the name of the concern which sold the lots. It may be years before property titles are straightened out if the present procedure is followed, as the foreclosure actions in Date county alone are said to be 15,000 to 20,000, though no accurate figures are available at present from the court records.

It is likely that the next legislature will be asked to pass a statute under which it will be possible to clear property titles by affidavit and notice. The exact method has not been worked out as yet, but experts are engaged in framing a simple way to avoid the pending avalanche of court proceedings.

The "service-by-publication" phase of the foreclosure will, in the opinion of Florida lawyers, work no great hardship, for they hold that practically all those suits are against buyers who purchased property with a down payment as a gamble, and who failed to some extent at least, the men who promised to resell the property within ninety days at a profit. At the end of ninety days the buyer would merely "forget it," and take his as the Floridian assume.

Suit at Law Necessary.
The buyer being out of the picture, however, does not affect the validity of the nominal cloud on the property title and to remove it suit at law is necessary. Most one-payment buyers will never know or bother to find out what steps were taken to remove their titles; as personal service is scarcely ever attempted in these suits unless defendant is in the county or city where action is started.

Some, however, will know it when documents for deficiency in foreclosure proceedings are forwarded to the home town for collection.

The question of foreclosure deficiency judgments is just now the subject of much discussion through Florida, as many leading Floridians are of the opinion that enforcements of payments upon notes and contracts given after the hectic boom days will leave a bad taste in the mouth of the northern portion of the country as to Florida to come. Others, urge the right to exact the pound of flesh. Theirs is based on the theory that the times buyers were gambling and could have taken a profit, had it materialized, and therefore are in duty bound to take a loss when that has occurred.

Not only in land titles is the unscrambling process going on, but also in high finance circles, where much trust has developed in recent years.

Here's a Championship
That Hasn't Been Lost

New York.—John D. Rockefeller Sr. and Jr. have lost a fight for a residential oasis between business buildings in West Seventy-seventh street, off Fifth avenue.

Says Scientific Mating Would Abolish Cancer

Milwaukee.—Scientific mating, based upon a knowledge of heredity and genetics, would eliminate cancer from the human species within two generations, Dr. Maude Slyde of the University of Chicago told the Convention of the Radiological Society of North America.

Danish sentiment from marriage, she said, abolish marriage of convenience, and insist in men and women about to wed the need of placing their union upon a eugenics basis, and cancer will be vanquished.

"If any individual knows himself to be by heredity susceptible to cancer, he can, by mating with a non-susceptible individual, prevent cancer in his children," she asserted.

Rail Revenue Drops

London.—Revenue of the four great

ways of England decreased by

£10,000 during the six months of

coal stoppage.

THE OXFORD COUNTY CITIZEN

PLAN SESQUI SHOW FOR OLD NORTHWEST

Cahokia, Ill., to Be Scene of Brave Doings Again.

Stovepipe Wells, Death Valley, Calif., where 77 years ago the starving, thirst-parched Jayhawkers party here slipped a life-saving draught from a shallow waterhole and eagerly gnawed at a piece of oxheart, "merrymakers dined and danced in celebration of the formal opening of a new 24,000-barrel artesian well in this desert oasis.

Stovepipe Wells, in the heart of Death Valley, is the lowest depression in America, being 278 feet below sea level.

With the opening of the well, it is being developed as a sight-seeing resort, being linked to Mount Whitney by a road piercing the Panamint mountains.

It was on November 23, 1849, that the Jayhawkers party, led by W. Lewis Manly and Tom Rogers, first sighted the shallow water hole of Stovepipe Wells and took back the good news to the Bennett and Arcane families with their four suffering children, who had been left behind when the unenriched members of the party forged on through the desert sands.

The meager bit of water which seeped through the sand saved the adventurers who had stalked their lives in the gamble for California gold.

The new well, with its 1,000 barrels of water an hour, has made possible hotels, resort homes, fruit and flower gardens where pioneers found a crater of broiling sand.

Growing Bison Herds

Again Problem to U. S.

Philadelphia.—The crack of the guns of buffalo hunters, resounding recently in the fastnesses of the once wild West for the first time in forty years, is a reminder that the American bison has come to represent a new problem for the government to solve.

In 1871, in spite of a slaughter estimated at as high as 3,000,000 annually, a scout reported the migration of a single wedge-shaped herd moving on a 25-mile front, with a depth of 50 miles. The number of animals was estimated at 4,000,000.

It is the almost incredible truth that 18 years later a census of the continent of North America showed not more than 400 buffalo in a wild state and not more than 600 privately owned.

Conservationists in the United States and Canada got busy, and the government soon established herds on game preserves and passed protective laws.

The protected buffaloes, being among the hardest of wild things, increased and multiplied, until today they have become a drag on the market.

Now the ten herds owned by the United States are growing and overcrowding their range. Most of the zoos have been supplied with specimens. The numerous private herds have been eating their owners out of ranch and ranch home.

Seek to Make Fish

"Plant" Mussel Beds

Muscatine, Iowa.—A permanent supply of mussel shells, the raw material for manufacturers of buttons, knife handles, buckles and other ornamental articles, is promised by experiments being conducted at the United States biological station at Fairport, near here, by Dr. M. M. Ellis of the University of Missouri.

Mussel beds have been built up in the past by inoculating fish with glochidia, the larva of the mussel, and releasing these "lost" fish in sections of the river most suitable for mussel shell production. The glochidia drop off and mature in three or four years on the river bed.

Doctor Ellis' experiments seek a method of chemically developing the larva to a stage where the glochidia might be "planted" without the use of "host fish," thus eliminating the uncertainty as to where the mussels are to be grown. Butter makers see in the process the possibility of developing privately owned and stocked mussel beds.

Butter Used in 450 B. C.

to Keep Hair Smooth

St. Louis, S. D.—Steak hair, the pride of modern youth, was "old stuff" to the Greeks and Romans around 450 B. C. Only the ancient Greeks and Romans eat the matrons one butter and used butter fat to do the trick, according to Prof. W. B. Combs of the dairy division of the University of Minnesota, speaking at the National Butter Makers' association annual convention here recently. "After studying the history of butter," Prof. Combs said, "I have concluded that butter substitutes must have been introduced in the year 2000 B. C., when the tribes of East India, who used butter in their holiest sacrifices, tried substitutes for their less holy sacrifices."

Nolan Edwards, chief justice of Kentucky, was appointed its first territorial governor by President Madison in June of the same year.

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"One can come in recently," he said, "and asked if he might use the phone. He called his bookkeeper and asked him to put \$125 each way on that horse."

Latest Fad

Pittsfield, Mass.—The latest fad for girls is to take a stroll with a hopping white rabbit held by a leash.

Worst Lie

Oxford, England.—The worst lie is often told by Gilbert K. Chesterton, that an American writer meant

Quart of Water Cleans Kidneys

Take a Little Salts If Your Back Hurts, or Bladder is Troubling You

No man or woman can make a mistake by flushing the kidneys occasionally, says a well-known authority.

Eating too much rich food creates acids, which excite the kidneys. They become overworked from the strain, get sluggish and fail to filter the waste and poisons from the blood. Then we get sick. Rheumatism, headaches, liver trouble, nervousness, dizziness, sleeplessness and urinary disorders often come from sluggish kidneys.

The moment you feel a dull ache in the kidneys, or your back hurts, or if the urine is cloudy, offensive full of sediment, irregular or passage of urine, begin drinking a quart of water each day, also get about four ounces of Jad Salts from any pharmacy; take a tablespoonful in a glass of water before breakfast and in a few days your kidneys may act fine.

France There First.

France was there first and stamped her policy and personality so firmly on the region that they were continually creeping out to harass the later American advance. Government under the French and English regimes was mainly paternal and military, but within a very short time after Gen. George Rogers Clark had won the country northwest of the Ohio, the state of Virginia, on the basis of its claim to that region, passed an act establishing the "county of Illinois." For the purpose of providing a temporary form of government and affording necessary protection to the inhabitants.

On December 12, 1778, Patrick Henry, who was then governor of Virginia, appointed Col. John Todd as county lieutenant; and in the spring of 1779 Todd set up his government, but difficulties arose and he left the country in the fall of 1779 or 1780.

Virginia had been forced to withdraw its support of the Northwest territory because of difficulties at home and the necessity for some sort of government for the unorganized western country had become very urgent.

Government for the territory was contained in the ordinance of 1785, passed July 13 of that year, and on October 5 Gen. Arthur St. Clair was elected the first governor of the Commonwealth of the Confederation at the time the ordinance was passed.

Ayer's Cherry Pectoral stops coughs quickly—almost instantly in spasmodic attacks. With the very first swallow you feel its comforting warmth. Real medicine, reaching deep down into your bronchial tubes. It is nearly the "danger zone"—for these tubes lead directly into your lungs.

Coughing irritates your throat and makes you cough more. The more you cough the harder it is to stop. And when you feel the cough spreading down into your bronchial tubes it is nearing the "danger zone"—for these tubes lead directly into your lungs.

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WANT COLUMN

Twenty-five yards or less, one week, 25 cents; second week, 15 cents; each additional week, 10 cents.

Each yard more than 25: One week, 1 cent; and each additional week, 15 cent. Minimum charge, 25 cents.

Cash must accompany order.

NOTICE—Hunters and trappers. Send your furs and deer skins to a home buyer, H. J. BEAN, Bethel, for a square deal. Prime skins wanted. 11-11.

PIANO TUNING—H. L. White will be in Bethel about Jan. 10th. Leave orders with F. J. Tyler or write me at 7, Western View Street, Auburn, Me. 12-12-21.

FOR SALE—Dining table, 6 dining chairs, hotel, leather chairs, 3 rockers, arm chair, 2 leather sofa chairs, twin beds with springs and mattresses, 2 mattresses, 1 bed spring, 1 dresser. G. T. AICHENBACH. 1-6.

NOTICE—On and after this date our prices for sawing wood will be as follows: 96¢, \$1.00 and \$1.25 per cord. We also have a few cords of grey birch which we are selling for 75¢ per cord. E. C. CROSS and H. P. ROBERTSON, Bethel, Maine. Phone 43-22. 1-6-31.

BUY ALL WOOL WORSTED YARN from manufacturer. Many beautiful shades and textures for hand knitting, machine knitting, also ing yarns, 59¢ 4 oz skein. Write for free samples. Orders sent C. D. Postage paid. CONCORD WORSTED MILLS, West Concord, N. H. 3-6-14.

FIVE ROOM TENEMENT TO LET. Lease of Ellis ANNIS, Bethel, Me.

DR. MASON H. ALLEN, OSTEOPATHIC PHYSICIAN. Will meet Patients at L. L. Carter's Residence, Broad Street, Bethel, Wednesdays from 9 to 12.

OPTIC HOURS: Tuesdays and Fridays 10 to 11:30 A. M.; 2 to 4:30 P. M. House Calls and Other Visits by Appointment.

HOWARD E. TYLER, D. C., Palmer School Graduate. Neurologist Service. Chiropractic for Health. Residents Mrs. M. A. Godwin.

THE OXFORD COUNTY CITIZEN, PUBLISHED EVERY THURSDAY BY D. M. FORBES, BETHEL, MAINE.

Entered as second class matter, May 7, 1925, at the post office at Bethel, Maine.

THURSDAY, JANUARY 6, 1927.

House for Sale

Houses of 8 rooms with stables and 3 acres of land, buildings in good condition. Only 1½ miles from Bethel village on good road. Price only \$1,000. Take at once. A rare bargain. For sale by

L. A. BROOKS, REAL ESTATE DEALER, 18 Market Square, SOUTH PARIS, MAINE.

CARD OF THANKS

I wish to thank my friends for the gifts they gave me through the Christmas days and for the Christmas baskets and gifts and other gifts.

LIZINA MORRILL.

GILHEAD. Mrs. Fletcher Cole has gone to St. Louis to visit her daughter, Mrs. Max Peet.

Mrs. Anna Johnson of Berlin, N. H., recently visited the town.

Mrs. Ruth Whittier has returned to Bethel after spending her vacation with her parents, Mr. and Mrs. H. D. Whittier.

Mr. T. G. Johnson of Berlin, N. H., completed several days in this vicinity, spending some time with his wife at Mrs. George Ferguson's.

Mrs. George Ferguson is visiting her daughter, Mrs. Leo Clark, at Raymond. She and Mrs. H. Brown and daughter, Mrs. Lucy, of Berlin, N. H., spent the week end at their home here.

MIDDLE INTERVALE ROAD. Mrs. Francis Carter was at her home, 11 Middle Intervale Road.

Miss Elizabeth Morris and Robert Morris returned to Oxford Monday.

Miss Edith Coplin returned to her home in Oxford, N. Y., Saturday.

Mr. Harry Weston is boarder at Mrs. Bowditch's for the winter.

Mr. Russell Stratton went to Clarendon, Vt., Monday where he will attend an automobile school.

Miss Estelle Carter visited her son, Elmer Coplin, Friday.

Elmer Coplin was at his father's Monday.

I WOULD SEE MY KING

By Rev. S. T. Ackebach.

I would see my King with Joseph and Mary. With them I would go up from Galilee, out of the city of Nazareth, into Judaea, to the city of David, which is called Bethlehem." Let me look upon the hewbifered faces of the peasant people when they are turned away from the Bethlehem Inn. Yet will I see the confidence of certainty on their parental features even in the night; for the Guidance from the manger will give them light. Forbid that I see the King with the blindness of the Roman census taker as we write the name "Jesus, son of Joseph and Mary," in his scroll. I would discern meanings more clearly than the common herd of the country side who are being enclined—men who enter the stable and stare with bony stupidity upon the newborn Galilean child. With a father and a mother I will look into the manger cradle and behold One who will bring in men deliverance and bread.

I would see my King with the Shepherds. Is it not well that I be with the humble folk, men of the rank sheepfold, when they witness highest heraldings through hills of Heaven let down to them? Be my soul lowly, that the new life may come to it, rouse through it, awaken it. Be my heart afraid when the angel of the Lord stands by my afflicted fellows and me, but may the angel's announcement of great joy which shall be to all the people scatter fear. Be my ear attuned to the Judeo-revived proclamation of the heavenly host, which praised God and promoted peace among men. Be mine the shepherd spirit of seeking farther the curiosity that sends one when the beings of heaven have gone to earthly Bethlehem, to see this thing that is come to pass—the coming of One who will dwell with the weak to lift and gladden them. When I have seen the King with the shepherds, I will join my voice with theirs in making known the Good News.

I would see my King with the Wise men. Is it not for my spirit to dwell much in the spirit's east, where the soul takes time to dwell upon the signs of heaven? Even in this late day of the world I will lift up mine eyes to see His Star whose coming will work the overturnings for good seen by the seers of old. Give me a magian's expectancy of things to come upon the Gentiles out of the universal kingship of the King of the Jews. Grant me the high spirit of quest that sends one over cold mountains and burning desert, with gains of daily journey small, in hope of a sight of life's Homer. Once, O mine eye, the power to perceive the vanity of the trapping of a Jewish Head's court and to discover the sublime worth of the lonely cattle shed with the bed of hay holding warm the infant King of the world. With the devotion of the wise man I will worship Him, not sing, for I find Him with Galilean peasants and with cattle, but with the sense of kinship with Him offering like gifts. And may my offering be the capturing of the richest treasures of my soul. Back would I go with the wise men to my own country, the place in the life of the man I choose, there to bear witness to the great Hope, as only one can who has seen the King.

I would see my King with Simon, righteous and devout, and Anna, woe stricken with fastings and supplications to the Temple. With the aged saints I would walk in the Temple, worship and wait. When will come the ransom of my Israel, the redemption of my Jerusalem? I will not need to grow aged, indeed, are the Counselor and Prince of Peace will come. With Simon and Anna, surely, I would look upon the life of the man I choose, there to bear witness to the great Hope, as only one can who has seen the King.

I would see my King with Simeon, righteous and devout, and Anna, woe stricken with fastings and supplications to the Temple. With the aged saints I would walk in the Temple, worship and wait. When will come the ransom of my Israel, the redemption of my Jerusalem? I will not need to grow aged, indeed, are the Counselor and Prince of Peace will come. With Simon and Anna, surely, I would look upon the life of the man I choose, there to bear witness to the great Hope, as only one can who has seen the King.

I would see my King with the angels and the archangels, and the hosts of heaven, I will join my voice with theirs in making known the Good News.

The season throughout was unfavorable for apples and the crop is estimated at 2,200,000 bushels, or about a third less than last year. Of the entire apple crop 430,000 barrels were rated commercial 40 grade compared with 450,000 last year. Apple prices have been low because of the very large crop in New England and the United States. Sweet corn prices per pound of cut corn were about the same as in 1925 but yield of cut corn was less. The National Farmers' Association estimates the pack at 1,317,000 cases in 1926 and 1,003,000 in 1925 which was the largest pack ever reported.

HANDEL'S "MESSIAH" AT CITY HALL, PORTLAND, IN SPIRATION TO CAPACITY AUDIENCE

Role And Group Numbers Of Christmas Oratorio Interpreted With Religious fervor And Solemnity—Individual Artists Superb

An inspiring performance of Handel's "Messiah" was given at City Hall, Portland, Sunday afternoon, before a capacity audience. The impression made on this celebrated oratorio, which is appropriate at Christmas time, was interpreted by soloists, chorus, organ and piano, with religious fervor and solemnity. Dr. William H. Chapman directed the chorus of 100 voices, obtaining notable effects in rhythm, tone color, and interpretation.

Charles H. Crookham, who accompanied the entire oratorio on the organ, interpreted the musical states with reverence, power, and musical intelligence. The introduction to the Messiah was made by Mr. Crookham with brilliant and beauty of registration.

Miss May Korb, lyric coloratura soprano, sang the soprano arias in a most inspiring manner. The sweetness and distinctness of her well-trained voice was demonstrated effectively in "Come to Him," sung with emotional fervor and beauty of tone. Miss Korb interpreted the aria, "I Know That My Redeemer Liveth," in an artistic manner, achieving a notable success by the lucidity of her voice, and the expressiveness with which she sang the wonderful music.

Rutherford Becker, tenor, sang his arias in a robust and sturdy manner. The richness of his voice was well suited to the glorious words and music, which he interpreted with a religious sentiment worthy of the statistics which depicts in a vivid manner the birth of the Savior.

Robert Habermann, bass, demonstrated the sweetness and power of his voice, singing the legal phrases of his arias with a perfection of tone production which was most pleasing. Reverence, good breath-control and technical and interpretive ability were apparent in the singer's work.

Harry P. Merrill, baritone, sang his solos with clearness of tone, fervor and dis-

tinguishable ability, interpreting the sentiment of the words and music in an excellent manner. The quartet rendered by Miss Korb, Mrs. Keenan, Mr. Robinson, and Mr. Merrill, unaccompanied, was unusually beautiful, the voices blending in a most pleasing way. In their ensemble as well as their solo work, the singers demonstrated their artistry and their musicianship.

The well-trained choir, under the direction of Dr. Chapman, sang with beauty of tone-color, splendid attack, spirit and fervor, bringing out the sentiment of the wonderful oratorio, making it intelligible to the interested audience. Dr. Chapman was applauded with enthusiasm for his vital and impressive interpretation of the score.

Mr. Crookham played the "Pastoral Symphony," which was appropriate, suggesting the calm and peaceful night on which Christ was born. Good registration and a beauty of interpretation made the composition an agreeable addition.

Mrs. Gertrude Bartwell Davis accompanied the chorus with her usual ability and skill. (Portland Press Herald, Dec. 26.)

Charter No. 7013
Reserve District No. 1
REPORT OF CONDITION OF THE BETHEL NATIONAL BANK,
At Bethel in the State of Maine, at the close of business on Dec. 31, 1926.

RESOURCES

1	a Loans and discounts, including rediscounts, acceptances of other banks, and foreign bills of exchange or drafts, sold with endorsement of this bank (except those shown in Item 1b) \$100,333.55
2	U. S. Government Securities owned:
3	a Deposited to secure circulation. (U. S. bonds par value), 10,000.00
4	b All other United States Government securities (including premiums, if any), 17,400.00
5	Total, 27,400.00
6	Other bonds, stocks, securities, etc., owned, 112,067.20
7	Purniture and fixtures, 72.50
8	Real estate owned other than banking house, 2,250.00
9	Lawful reserve with Federal Reserve Bank, 16,857.80
10	Cash in vault and amount due from national banks, 51,713.37
11	Total of Items 9, 10, 11, 12, and 13, 27,400.00
12	Capital stock paid in, 122,067.20
13	Surplus fund, 25,000.00
14	Redemption fund with U. S. Treasury and due from U. S. Treasurer, 500.00
15	Total, 432,572.30
16	LIABILITIES
17	Capital stock paid in, \$25,000.00
18	Surplus fund, 25,000.00
19	b Reserve for loss current expense paid, 30,854.10
20	Outstanding notes outstanding, 10,000.00
21	Certified checks outstanding, 7.50
22	Total of Items 21, 22, 23, 24, 25, 26, 27, and 28, 7.50
23	Individual deposits subject to check, 220,773.37
24	Dividends unpaid, 937.50
25	Total of demand deposits (other than bank deposits) subject to Reserve, Items 29, 30, 31, 32, 33, and 34, 231,710.87
26	Total, 432,572.30
27	LIABILITIES
28	STATE OF MAINE, COUNTY OF OXFORD, RS:
29	1. Ellery C. Park, Cashier of the above-named bank, do solemnly swear that the above statement is true to the best of my knowledge and belief.
30	ELLERY C. PARK, Cashier. Subscribed and sworn to before me this 4th day of January, 1927.
31	H. H. HASTINGS, Notary Public. Correct: Attest:
32	CLARENCE K. FOX,
33	FRED L. EDWARDS,
34	FRED L. MCGRILL,
35	Directors.

SOUTH ALBANY

Ivan C. Kimball has a new Victoria. Mr. Matthew Lind remains quite ill. George Follett and friend from Louisville are spending a few days at Mr. Pellerin's.

Miss Mary Grover has returned to her school at Preble.

Mr. and Mrs. Hugh Little were in Norway last Monday.

Mr. and Mrs. Bernard Allen are spending some time at his father's, Howard Allen's.

Charles Morey worked for Ray Wardell one day last week.

Mrs. Lottie Palmer was over this way visiting school recently.

There was no service at the Albany Church, Sunday, due to sickness and bad traveling.

School in the Clark District will close Jan. 7.

Advertising
in this paper will bring
good returns on the
money invested.

How long can Maine afford
to cast aside these
\$4,000,000 Industries?

In the summer of 1925 a large manufacturer in the electrochemical industry sent its engineer to Maine looking for a location for a new plant. This plant was to employ ultimately from 800 to a thousand employees.

Their chief concern was to secure 18,000 horsepower of cheap hydro-electric power—cheaper than any now for sale in the State.

And Maine—one of the leading water power states in the Union—didn't have the cheap power to offer!

And so this industry did not come to Maine. Three or four years would have been required to build a plant large enough to generate power as cheaply as it was wanted. And if such a plant were built the manufacturer would have used only one-fifth of the output.

There was no place in the State to sell the other four-fifths.

This idle part of the plant would have cost several hundred thousand dollars a year in interest, taxes and depreciation—an insurmountable obstacle.

Had our anti-export law prohibiting the sale of surplus power outside the State been repealed, or modified so as to permit the export of surplus power, then it would have been possible to sell the surplus elsewhere until it could be used here.

Central Maine Power Company would have negotiated immediately for the location of this plant here in Maine. About \$4,000,000 would have been spent in building it and from 400 to 600 people would have found steady employment.

Certainly a policy which restricts a State from using its greatest asset should be changed to make ready for the next opportunity that may come. A change in our present law against the export of surplus power should bring such industries to Maine.

The W. R. G. Corporation of officers on her is privileged to

Mrs. L. M. Gilmore spent the Friday, and visited the

Mrs. Grace Swanson Berlin, N. H., who her daughter, Mrs. Mrs. Gilmore, died.

Bethel friends gathered to pay their respects to the death of Mr. George Gilmore, Florida, Tuesday, Monday, N. Y.

Mr. and Mrs. W. C. Gilmore in